Cleaning

Allow the pan to cool entirely before cleaning. Never plunge into or fill with cold water when hot, as this can damage the pan.

The best way to wash Regis Stone® pans is by hand in warm soapy water. **DO NOT** use any metal, harsh abrasive pads, washing-up brushes or abrasive cleaning agents on any of the surfaces.

We do not recommend washing Regis Stone® pans in the dishwasher as this can cause the pan to become marked or discoloured, and reduce the performance of the non-stick coating. This kind of wear is not covered by the guarantee.

Storage

Only store once each pan is clean and completely dry. Store in a dry cupboard away from kitchen steam. Stacking is not recommended.

Mis-use

The JML guarantee does not cover damage to the non-stick surface caused by over-heating or scratching.

- Damage from over-heating is instantly recognisable. The non-stick surface becomes discoloured and in severe cases detaches from the pan in the form of blistering or peeling.
- Scratch and score marks caused by heavy use of metal utensils is not covered by the guarantee. Such damage is permanent and will result in a reduction in the performance of the non-stick surface.

Regis Stone® glass aroma lid

- The aroma lid is not suitable for use in the oven.
- Cool before cleaning.
- Hand wash in warm soapy water. **DO NOT** use any metal, harsh abrasive pads, washing-up brushes or abrasive cleaning agents.
- The lid is dishwasher safe.

Guarantee JML guarantees the handle, body and fittings of this pan from the date of purchase for a period of 12 months against any manufacturing defects. The ceramic/non-stick coating is guaranteed for the life of the pan against blistering or peeling. This guarantee does not cover damage caused by incorrect use, or if the pan has been dropped or knocked. This guarantee does not cover any stains, discolouration or scratches on the inside or outside of the pan due to normal, everyday wear and tear.

Please recycle where facilities exist

Don't use sharp cutlery in the pan

Don't stack with other pans

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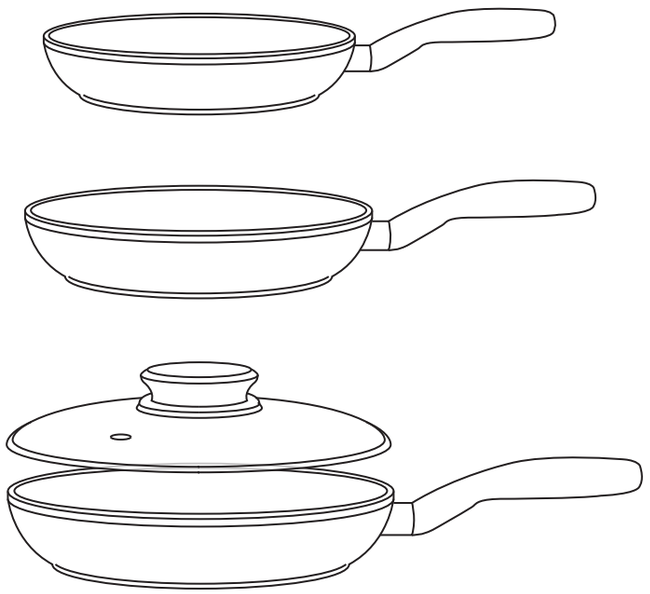
JML

USER GUIDE

REGIS® STONE



Thank you for purchasing Regis Stone® pans from JML.
To make sure you get the best performance from your new cookware, please read this user guide in full and keep them safe for future reference.

Usage

- Regis Stone® pans are suitable for use on any hob, under any domestic grill, or in any domestic conventional or fan-assisted oven up to a temperature of **150°C/302°F**. They are not suitable for use in microwave ovens.
- Always match the pan base size to the size of the hob you intend to use. Gas flames should not rise above the base area and should **NEVER** extend up and around the sides of the pan.
- Use on **MEDIUM** and **LOW** heat settings when cooking on the majority of heat sources, allowing the pan to heat gradually and evenly.
- If you need to sear meat, poultry or fish, a higher heat can be used initially, but once the pan is hot and the food has been added, the heat should be lowered.
- The pan should **NEVER** be used on a maximum or high-heat setting either for pre-heating or cooking, as the excessive surface temperature will damage the non-stick surface.

Seasoning your pan for enhanced performance

1. Before first use, rub cooking oil into the surface with a kitchen towel.
2. Warm on a hob on a medium heat until it starts to sizzle.
3. Leave to cool, then wash and wipe clean.
4. Repeat periodically to improve the surface performance and longevity.

Induction hob cooking

Always match the base size of the pan to the size of the induction hob. Using a small pan on a large induction hob may result in a weaker magnetic field being created, resulting in reduced heat output. In some cases the hob may not “recognise” the pan and no heat will be generated.

DO NOT use the boost function for longer than is required to bring the pan’s contents to the boil. The boost function should only be used for rapid heating of large quantities of water e.g. for boiling pasta or vegetables.

During cooking, you may notice some slight noise being generated in the pan by the induction hob. This will not damage the pan or affect its performance.

Cooking without oil

When cooking with no added fat or oil, pre-heat the pan on a medium setting for approximately two minutes before adding food.

DO NOT leave the pan unattended during this time or allow the dry non-stick surface to over-heat as permanent damage may occur.

Oils and fats

You can add a little oil or fat to the pan before heating to improve the flavour and browning of your food. At no time should the oil or fat be heated until it smokes. If this should occur, cool the pan before continuing use.

Food storage and marinating

Do not store raw, marinating or cooked foods in the pan. Ingredients may damage the surface if left for long periods.

Recommended utensils

- To prevent damage, we recommend using silicone, heat-resistant plastic, rubber or wooden utensils.
- Metal utensils, spoons or balloon whisks can be used with care, but should not be used harshly or scraped over the surface. Do not knock these on the rim of the pan.
- Knives or utensils with sharp edges should never be used to cut foods inside the pan.
- Hand-held electric or battery operated beaters or blenders should not be used inside the pan.

Oven use

Regis Stone® pans are suitable for use in all types of conventional oven up to a temperature of **150°C/302°F**. The aroma lid is not suitable to be used in the oven. They are also not suitable for microwave use.

Grill use

If used in the grill, place on a shelf in the middle or at the bottom of the grill, at a minimum distance of at least **10cm/4 inches** from the top heat source.

Always use a dry oven glove or cloth when handling hot pans during and after cooking.